



GOOD FOOD STORE

1600 S. 3rd. St. West
Missoula, MT 59801
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Lemon Basil Chicken Salad

- 2 teaspoons lemon zest
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2/3 cup mayonnaise
- 1 pound chopped cooked chicken
- 1/4 cup fresh basil chiffonade
- 1/3 cup glazed walnuts (recipe below)

Glazed Walnuts

- 2 tablespoons canola oil
- 2 tablespoons balsamic vinegar
- 1/2 cup brown sugar
- 1 pound walnut halves

YIELD: 4 servings

Mix lemon zest, lemon juice, salt, black pepper, and mayonnaise together in a medium bowl. Add chopped chicken and fresh basil. Stir to combine.

Garnish with glazed walnuts.

Glazed Walnuts

In a sauce pan, combine oil, balsamic vinegar and brown sugar. Heat until sugar is dissolved, stirring occasionally.

Add the walnuts to the pan and coat with the syrup. Stirring constantly, cook the walnuts in the liquid for 10 to 15 minutes on low heat, until the walnuts are dry and the sugar has crystallized.

Place the glazed walnuts on a parchment paper-lined baking sheet to cool. Store cooled walnuts in an air tight container until ready to use.

